

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

IN THE CLAIMS:

1. (Original) A protein powder composition comprising from about 3 to about 30 % pectin (weight/weight of the protein content), the pectin having a degree of esterification  $\geq 50\%$ .
2. (Original) The protein powder composition according to claim 1, wherein from about 3 to about 30% pectin (weight/weight of the protein content) is adsorbed to a protein base.
3. (Original) The protein powder composition according to claim 2, wherein from about 5 to about 15% pectin (weight/weight of the protein content) is adsorbed to a protein base.
4. (Currently Amended) The protein powder composition according to ~~any of the preceding claims~~ claim 1, wherein the protein powder composition has a pH below 7.
5. (Currently Amended) The protein powder composition according to ~~any of the preceding claims~~ claim 1, wherein the protein powder composition may be reconstituted to form a protein liquid with an increased stability.

6. (Original) The protein powder composition according to claim 5, wherein the reconstituted protein liquid remains homogenous with a viscosity below 50 mPAs at a 3% protein concentration.

7. (Original) The protein powder composition according to claim 6, wherein the reconstituted protein liquid remains homogenous with a viscosity below 25 mPAs at a 3% protein concentration.

8. (Currently Amended) The protein powder composition according to ~~any of the preceding~~ ~~claims~~ claim 1, wherein the esterification degree of pectin is  $\geq 60\%$ .

9. (Original) The protein powder composition according to claim 8, wherein the esterification degree of pectin is  $\geq 70\%$ .

10. (Currently Amended) The protein powder composition according to ~~any of the preceding~~ ~~claims~~ claim 1, wherein the protein base is selected from the group consisting of meats, milks, juices, soyas, oats, wheys, rices, walnuts, peanuts, coconuts, yoghurts or a combination thereof.

11. (Currently Amended) A protein liquid reconstituted from the protein powder composition according to ~~any of the preceding~~ ~~claims~~ claim 1, the protein liquid being selected from the group consisting of soups, dressings, milk drinks, milk juice drinks, buttermilk drinks, sour

cream drinks, whey juice drinks, oat drinks, juice drinks and soya drinks or a combination thereof.

12. (Original) A process for the preparation of a protein powder composition which may be reconstituted to form a protein liquid comprising the steps of;

- a) providing at least one pectin source,
- b) providing at least one protein base,
- c) mixing said pectin source(s) with said protein base(s) to produce a protein powder composition,
- d) homogenising said protein powder composition and
- e) drying said protein powder composition.

13. (Original) The process according to claim 12, wherein the steps of homogenisation and drying is done in one step.

14. (Currently Amended) The process according to ~~any of the claims 12-13~~ claim 12, wherein the pectin source(s) is blended with another component such as sucrose.

15. (Currently Amended) The process according to ~~any of the claims 12-14~~ claim 12, wherein an additional step of dissolving the pectin source(s) in an aqueous media prior to step c) ~~is~~ is used.

16. (Original) The process according to claim 15, wherein the aqueous media is selected from the group consisting of water and milk.

17. (Original) The process according to claim 16, wherein the pectin source in b) is provided to a content from about 3 to about 30% (weight/weight) of the protein content.

18. (Original) The process according to claim 17, wherein the pectin source in b) is provided to a content from about 5 to about 15% (weight/weight) of the protein content.

19. (Currently Amended) The process according to ~~any of the preceding claims~~ claim 12, wherein the pectin source in a) has a degree of esterification  $\geq 50\%$ .

20. (Original) The process according to claim 19, wherein the pectin source in a) has a degree of esterification  $\geq 60\%$ .

21. (Original) The process according to claim 20, wherein the pectin source in b) has a degree of esterification  $\geq 70\%$ .

22. (Currently Amended) The process according to ~~any of the preceding claims~~ claim 12, wherein the drying is selected from the group consisting of fluid bed drying, freeze-drying, spray-drying or drum-drying or a combination thereof.

23. (Currently Amended) The process according to ~~any of the preceding claims~~ claim 12, wherein the protein base is selected from the group consisting of meats, milks, juices, soyas, oats, wheys, yoghurts or a combination thereof.

24. (Currently Amended) A protein powder composition produced by the process according to ~~any of the claims 12-23~~ claim 12.

25. (Canceled)